

SEV TAMATAR

Ingredient	Quantity	Unit
Sev (Thick Gram Flour fritter)	200	Grams
Chopped tomatoes	20	Grams
Diced tomatoes	30	Grams
Chopped garlic	10	Grams
Tomato puree	100	Grams
Degi chilli powder	4	Grams
Butter	10	Grams
Salt	To	Taste
Chopped coriander	For	Garnishing
Sunflower Oil	30	ml

Method:

1. In a pan, add oil and heat it.
2. Add the garlic and sauté till brown
3. Add the chopped tomatoes and sauté till mushy.
4. Now add the chilli powder.
5. Add the diced tomatoes and sauté till they get mushy.
6. Add the tomato puree and cook on a medium flame for about 5 minutes.
7. Add the sev and season with salt.
8. Finish with butter and chopped coriander.
9. Serve hot with Indian breads or rice.